

The Knoll 2023 Annual Report

Overview

The 2023 growing season was marked by change. On a day-to-day basis, we faced new realities of climate change, ranging from severe air quality impairment from wildfires in Quebec, multiple record-setting floods across the state¹, dramatically increased mosquito pressure related to the wetness, and more generally, disrupted and shifting daily and seasonal weather patterns (e.g., unseasonably warm April weather², followed by a late hard freeze on May 17th, which decimated apple crops for the season, the hottest year on record in the world and in our region, and one of the latest fall frosts-- at the close of October-- in recent memory). Many of these disrupted patterns invoked state- and federal-level requests for “disaster” declarations.³ Anecdotally, this year was notably difficult for farmers and outdoor-based workers, as the patterns on which we base our work did not hold (e.g., a typical warm summer morning with afternoon thundershowers were replaced by thunderstorms in the morning and overcast skies for days) and required constant adaptation on every front. A huge part of the learning for farmers (and learners) is about adaptation to changing environments and the resilience thus gained. However, navigating so much dramatic change at once thoroughly tested us this year, and revealed critical opportunities for essential improvements if the program is to continue.



A waterlogged labyrinth path, six inches of rain on August 4th, hail-damaged lettuce, monarch wings drying

With enormous effort and relying on the strength of our community, there was also much to celebrate. We celebrated that the beginning of the Knoll season began in January: thanks to an outpouring of support and advocacy by students and colleagues and with critical support from the Provost's Office, Megan Brakeley was able to start in a full-time role supporting the Knoll via 2-year “bridge funding” beginning January 1, 2023. As the sole staff support for the Knoll for the past 3 years, the transition from 0.58 FTE Food and Garden Educator to 1.0 Knoll Associate Director enabled significant program oversight, development, and coordinated facilitation of student involvement beginning with offering a Winter Term Independent Study co-taught with Professor Bill Vitek of New Perennials. Coming into the Knoll's 20th Anniversary, it has also enabled deeper and sustained attention to cross-Middlebury efforts to ensure the Knoll's financial sustainability into the next twenty years, including a student-powered community-engaged early planning process for a “Phase 1 Building” as part of the HARC 330: Intermediate Studio Architecture course taught by Shelly Pottorf. Students interviewed Knoll partners and stakeholders with particular attention to the existing challenges around physical accessibility.

¹ <https://www.weather.gov/btv/The-Great-Vermont-Flood-of-10-11-July-2023-Preliminary-Meteorological-Summary>

² <https://www.vermontpublic.org/local-news/2023-04-14/warm-temperatures-break-records-in-vermont-new-york>

³ <https://vtdigger.org/2023/12/29/2023-was-burlingtons-warmest-year-on-record-capping-a-year-of-wild-weather/>

Emerging also from this partnership was a successful grant proposal for the “Rooted and Reindigenized: Scripting Stories of Place and Belonging.” This project brought forth the construction of an Abenaki-style longhouse at the Knoll in partnership with participants and organizers of the School of Abenaki including Jesse Bowman Bruchac and Kerry Wood, undergraduate courses, the College Lands group, Ndakinna Education Center, and the student organization Voices of Indigenous People.



Summer crew '23, Head Dolci chefs Sophia and Zoe preparing Knolci, FFW success, longhouse framing

Crystallizing around the 20th anniversary were several major events during Fall Family Weekend⁴ and beyond, and the publication of *Growing with the Knoll: 20 Years in the Garden*, edited by Aria Bowden '23. This anthology, published by [New Perennials Publishing](#), collected art, writing, and images from 50+ contributors from across the years. Our 20th Anniversary Fall Family Weekend Mid-Autumn Harvest Festival welcomed 1,125 guests! In addition to the Book Release celebration and the Mid-Autumn Festival, we welcomed Writer in Residence Emerita and alumna **Julia Alvarez** for a renga workshop and hosted two Dolci x Knoll (Knolci!) collaborative large student-powered meals, serving over 600 folks with produce grown, harvested, and prepared lovingly into custom menus by students⁵. This was made enabled by increased staffing support to enable strategic, sustained, and collaborative student leadership and outstanding multi-year commitments from former interns and Knoll friends, notably Aria Bowden '23, Andrés Oyaga '23, CJ Nabung '22.5, Crystal Zhou '23.5, SJ O'Connor '24, Lauren Gemery '23, Zoe Geiger '25 and Sophia Giliberto '25. These student and alumni leaders—and so many others—continued to, show up, listen, weave in their collective experiences, represent, publish, and help communicate about what the Knoll means to them and Middlebury.^{6 7}



As the College announced its official “Campaign for Every Future” capital campaign effort, we helped promote the work at the Knoll to many different audiences, ranging from student peers to alumni, parents and families of current students, and our broader Vermont community. Through this effort, we seek to secure permanent funding for a full-time staff role, funding for a position for a recent graduate assistant, as well as an endowed budget fund.

As we close the year, it's with heavy hearts and grief to heal and address. We close the semester with the passing of three students on campus in one short fall. A mass shooting in Lewiston, ME near a sister NESCAC campus reminds us that our ideas safety is not to be taken for granted. Full-scale conflict has broken out in Gaza and its impacts are far-ranging (and also close to home as three Muslim students

⁴ <https://www.middleburycampus.com/article/2023/09/fall-family-weekend-comes-early-this-year>

⁵ <https://www.middleburycampus.com/article/2023/10/knolci-a-fusion-of-flavors-celebrating-20-years-at-the-knoll>

⁶ <https://www.addisonindependent.com/2023/01/26/climate-matters-the-knoll-is-a-place-of-nourishment-and-wellbeing/>

⁷ <https://www.middleburycampus.com/article/2023/05/spiraling-through-seasons-at-the-knoll>

were shot in Burlington in November) as we attempt to understand the forces of colonialism, indigeneity, and stories of belonging to land. The silencing of students and their leaders in higher education casts a chill and clouds our ability to focus on important work at hand. We close the year with a third major flooding event in December that caused early dismissals and road closures. The soil remains fully saturated, asynchronously unfrozen, and there is no snow on the ground to insulate and put to rest the growing for the year.



And as we come to know these losses in our collective community body, and held in our own bodies, we ask: how do we acknowledge the simultaneous suffering and beauty, nurture our own agency while also rooting in community amidst the grief and overwhelm, and transform what we can into collective action that builds just ways of being together?

Longhouse – Fund for Strategic Initiatives + Architecture courses

Building from Fall '22 HARC Intermediate Studio coursework (see 2022 Program Report for more information), we continued to partner with Professor Shelly Pottorf's HARC 231: Architecture and the Environment course.

Shelly Pottorf (Visiting Professor in HARC department), Jesse Bruchac (Director, School of Abenaki), and Megan Brakeley co-wrote and were awarded a Fund for Strategic Initiatives grant to develop an Abenaki-style longhouse and associated signage. The process of learning about, sourcing local materials from college-held lands, and coming together in community to harvest and prepare materials, and raise the structure sought to explore the following questions:



- *"How do we come to understand stories of place, and what makes them come alive?"*
- *How do we mind the unveiled realities of history while walking forward the paths of repair and connection to stories crafted in our own voices?*
- *What does it look like to reindigenize spaces—on campus, in our ways of thinking, in our hearts?"*

Through 16 different collaborative events, classes, and workshops, over 170 students, faculty, staff, and community members—most of them attending for reoccurring work—participated and helped build. These ranged from materials harvest on the College Lands to peeling bark from saplings to learning how to reverse wrap linden fibers for hand-made cordage, to welcoming Māori faculty from the University of Waikato (New Zealand) during the History in Translation summer group (sponsored by Conflict Transformation) to learn how to stitch birch bark to sapling frames to sheave the longhouse structure.

More information is available by permission; guided by ethics in research with Indigenous communities, we seek to ensure that the reporting on this project primarily benefits our Abenaki colleagues and community.



Harvesting maple saplings, framing, circling up, harvesting white ash bark in anticipation of EAB, birch bark framing

Winter Term 2023

Given the transition to a full-time role, Megan was able to collaborate with Professor Bill Vitek (Scholar in Residence, New Perennials Project) to facilitate a Winter Term Independent Study (ENVS 500). Seven students enrolled in the Independent Study, which was primarily aimed at upperclass students who had a strong working familiarity with the Knoll. They included: Crystal Zhou '23.5, Cassia Park '24.5, Tasha Deen '25, Alden Parker '22.5, Remi Welbel '22.5, Nora Brown '25, and Lauren Gemery '23.

The group met four days/week during Winter Term at 23 Adirondack House and offered consistent scheduled meeting time with community partners that Megan would historically have met with during her “non-work” time in the winter as follow-up and planning for next season. The group met with the following partners (mostly in-person) on the following topics:

- Jay Leshinsky, former Food and Garden Educator and Knoll partner for 20 years – Seed Saving, the evolution of the seed saving industry from Jay’s perspective across 30+ years, Context and story of the Knoll
- Professor Molly Anderson of Food Studies – Food Studies
- Lindsey Berk of ACORN – the work of ACORN, the Food Hub, and potential partnership around the Pharmacy: Food as Medicine program
- Chief Don Stevens of the Nulhegan Band of Coosuk Abenaki – Ongoing partnership
- Jesse Bruchac as Director of the School of Abenaki – Longhouse overview and planning
- Anna Freund at HOPE – co-organizing summer gleaning; Knoll produce donations for '23
- Zoe Gieger '25 and Sophia Giliberto '24 of Dolci and Crossroads Café – produce list for ingredients they would purchase from the Knoll, and planning for a Dolci x Knoll “Knolci” dinner during Fall '23
- Chris LaFramboise as Proctor Commons Chef – Proctor’s considerations as a food service provider, plan for orders and delivery for 2023 season, tour of the Proctor workspaces, prep, and kitchen facilities
- Shane Lawler and Karen LaFlamme in Midd Dining Retail Operations – opportunities to collaborate and bring more Knoll produce to their various operations (Midd Express, the Grille, Tavern on the Tee, Crossroads and Wilson Café)
- Cheryl Mitchell, Kathryn Torres, and Dr. Jody Brakeley of the Early Care and Learning Partnership – farm to school opportunities and local context around early childhood education tie-ins to place, environment, food, and building a thriving community
- FOOD 1044: Vermont’s Farms, Food & Future Winter term course taught by Jeannie Bartlett '15

Students built from these key community-partner-informed conversations to develop independent projects. Some of the key final outcomes and deliverables of the course were:

- Our 2023 Planting Plan and Crop Rotation
- Digitization and organization of 20 years of paper planting and crop rotation records in binders
- The corresponding 2023 Seed Order
- Agreements with local non-profit HOPE and the Nulhegan Food Security Project on amounts and types of crops allocated for their respective food shelves
- Facilitation and documentation about students' interest in further development and institutional Food Studies Program through a proposal drafted by Remi Welbel '22.5
- A book jacket design for the forthcoming *Growing with the Knoll: 20 Years in the Garden* anthology, supporting contributor outreach to assist anthology editor, Aria Bowden '23
- Acted-upon design to connect Weybridge House residents with their neighbors at Otter Creek Child Center on preparing locally-sourced, whole-food/fruit and vegetable snacks for the pre-school classrooms in alignment with school nutrition goals, the urgent staffing shortages experienced by OCCC (and so many childcare providers)
- A joint final Share-Out session for both groups to cross-pollinate their work with the 25 students in a sister class, "FOOD 1044: Vermont's Farms, Food & Future" taught by visiting instructor Jeannie Bartlett '15

We offer deep gratitude to New Perennials for hosting us in the 23 Adirondack View house, for providing a budget for being able to share in weekly meals, snacks, and tea featuring Knoll produce, and for our shared work exploring perennial futures.

Separately in Winter Term, we continued our practice of having former Knoll interns co-create and facilitate the Knoll Intern hiring process. We see this as foundationally important, and we relish the opportunity to develop skill-building around workforce and leadership development, communicating professional expectations, and aligning our programmatic goals—and the College's Diversity, Equity, and Inclusion goals-- with the leadership of the team. Special thanks to Crystal Zhou '23.5 and Lauren Gemery '23 for the significant contributions of time, energy, and expertise in this process.

Other Course Partnerships

Several courses seek to use the Knoll as a classroom meeting space. This year, these included:

- HARC 231: Architecture and the Environment (Shelly Pottorf – spring '23) – as mentioned briefly in Longhouse section
 - The course held eight of its lab blocks (all after Spring Break) working together on the longhouse project, primarily at the Knoll. This also involved field trips to the Foote lot and Lincoln to prepare, store, and stage materials (saplings, bark, sheathing) and to co-construct the longhouse. The course explored natural building materials and was a primary audience for the longhouse building project; we are deeply grateful to the deep engagement and co-creation of the project held by Professor Shelly Pottorf. Shelly and her course were instrumental in this project.
- Education Studies Science Methods course (Weston – Fall '23) in collaboration with Cornwall Elementary's 3rd Grade students and Knoll interns. Middlebury College students designed

Science lesson plans and taught them in the garden in the continuation of Cornwall Elementary's 5 week Knoll visits.

- Spring Hydrogeology course (Peter Ryan – Spring '23) performed well tests and looked at well water recharge
- FYSE 1055: Transforming Traditions (Shelby Kimmel – Fall '23)
- Education Studies Senior Seminar (Tracy Weston – Spring '23) met at the Knoll, weather dependent
- Pizza Making/Dinner for the Transnational Feminist Conservation course (Baker Medard, spring '23) as a community-building event
- ES 112: Natural Science and the Environment – spring visit
- School of Abenaki (Summer)
- History in Translation Program (Summer)
- Collaboration with UVM's Institute for Agroecology on their AX Fellowship Exchange welcoming 20 participants plus guests Emily Hoyer, Molly Anderson, Claire Bove, Carolina Lukac, Claire Contreras '22, Vic Izzo, and Scott Lewin.
- Hebrew School Lifelong Learning Program (Summer)



Hydrogeology students performing well tests, Traveling to the VT Farmers Food Center in Rutland with ENVS 401 Capstone students researching food hubs, planting carrots for ENVS 112, Mindy Harvey '13's Cornwall 3rd graders with Ed Studies Science Methods course students collaborating on outdoor Science Education

There are multiple other courses and campus partners that seek to hold classes at the Knoll, but we are unable to sufficiently accommodate them. Recent examples are the Language Schools, Hebrew Lifelong Learners Program, Shelby Kimmel's Samulnori Korean Drumming courses, Dance classes, Performances co-supported by the Mahaney Arts Center, departmental gatherings for faculty and staff through Staff Council and GMHEC Staff Well Being days. This was particularly felt in the face of the unpredictability of changing daily weather patterns. Recent requests from broader community organizations include ACORN, NOFA-VT, MALT, Congregational Church of Middlebury, Project Independence, Keewaydin, the Walden Project and Willowell, Helen Porter Rehab Center, Mary Johnson Child Center, Otter Creek Children's Center, the Middlebury Studio School, our local public schools, among many others. Without basic infrastructure around parking, shade/shelter, water, and toilets, it requires significant staffing resources (that do not currently exist) to prepare for, and communicate about, our limited abilities to host. This failure of our ability to respond to aligned community interest, need, and existing strengths is felt deeply, and restricts the Knoll's ability to make the most of its vast potential.

Garden Programming: Spring and Fall Garden Volunteer Hours and Internships

Our intern team is the beating heart and many hands that make the Knoll. This year's Spring/Fall crew was hired by Crystal Zhou '23.5 and Lauren Gemery '23 and comprised of Numi Moreno Calderon '26, Daniela Ortiz '25.5, Hayley Fenton '26, Ruby Taylor '25, and Charlotte Xu '26.5.

We welcomed 52 volunteers in spring, and 133 people gardened during Volunteer Hours in Summer and Fall = 180 gardeners. 24 people received PE Credit (21 Fall PE Credit recipients 15 new Spring PE Credit Recipients with a total of 45 PE Credits earned this year.

Garden Volunteer Hours were held:

Spring Garden Volunteer Hours Schedule from 4/3

– 5/15/23:

Mondays: 1-3pm BIPOC affinity hours*

Tuesdays: 8:30 – 10:30am

Thursdays: 1-3pm

Fridays: 1-3pm

Fall Garden Volunteer Hours Schedule from 9/11 -

11/3/23:

Mondays: 1-3pm BIPOC affinity hours*

Tuesdays: 1-3pm

Fridays: 9-11am AND 1-3pm***

*Please note, Mondays will be held as an affinity space for black, indigenous, people of color

***Knoll alum and new Climate Action Coordinator [Andres Oyaga '23](#) will be on-hand for chats about the [Climate Action Program!](#)



Garden volunteers are the beating hearts, able hands, and loving learners of the Knoll

Garden Hours offer a consistent time to come together in nature. Beginning with an opening circle to acknowledge and actively welcome all in, Knoll interns facilitate the time to activate community members to bring forth the garden. We continued in the strong tradition of Summer garden interns continuing on as Fall interns to provide critical continuity of knowledge, skills, quirky details, and stories of meaning to help welcome this year's constellation of students to the Knoll and more broadly, to campus. The fall semester saw warm and generally amenable weather and we were particularly fortunate to have beautiful fall Fridays: our attendance averaged 15 on Fridays—veritable work parties!—and we had as many as 30 come garden with us when the weather was just right.

This fall, Garden Hours were also regularly attended by community participants, which richly enhances time shared as a multigenerational, community-enhanced space. Special thanks to Varna Ramaswamy, Greg Borah, Kerry Wood, John Derick, and Jay Leshinsky for sharing your perspectives in Garden Hours together. Fall Garden Hours continued to provide the consistent opportunity to harvest for Atwater and sometimes Proctor Dining Halls, as well as advancing the longhouse project.

During Fall Break we toured the flower fields at **Understory Farm** in Bridport and helped with their 2024 plantings.



Planting 15,000 tulip bulbs at Understory Farm, Hot Sauce competition, fermented goodies from garden produce, 2023 seed saved from our 2022 gochu pepper crop

We wrapped the season with our final fall event: the Second Annual Knoll Hot Sauce “Friendly Competition” with over 35 attendees, featuring 12 entries by students, community volunteers, and staff in Facilities and the President’s Office. Peppers grown at the Knoll included our first-generation saved seed of Korean-style gochu peppers originally developed by [Second Generation seeds](#). We are grateful to be able to make a last-minute location change due to flexibility d by our friends in the Elizabeth Robinson Innovation Hub building on Blinn Lane. Inclement weather forced us to change our plans.

Garden Programming: Summer Internships

Our **Summer Internship** crew was composed of Adia Smith '25, Aisha Thapaliya '25.5, Cassia Park '24.5, Hayley Fenton '26, Sheila Camacho '25, and Zoe Geiger '25. The internship spanned 16 weeks from May 22 -September 11. Interns lived at Weybridge House and worked 30-35 hour weeks based on the season’s needs. They were responsible for learning about and carrying forward all aspects of care for the garden, its inhabitants, and the site. The continuity of connection to place through the seasons as the garden transforms is a unique feature of this experience and is treasured by all. We were also happy to welcome Claudia Etrillard '25 as an SSL x Knoll summer intern for eight weeks in the middle of the summer. Claudia’s work focused on 20th Anniversary events management and organization, as well as long-overdue permanent signage projects for the New Perennials/Land Institute crops (Kernza™ and Silphium), the labyrinth in partnership with the Scott Center for Spiritual and Religious Life, and signage for the longhouse. We are deeply grateful for support from the President’s Office and the Climate Action Program to help fund three additional summer internships for the 20th Anniversary year.



Our Summer team provided vital support for the **Longhouse project at the Knoll**, helping harvest and prepare materials at the Foote lot, on campus, and in Lincoln at the property of Ben and Anna Freund. They generously hosted and fed visiting groups, and helped erect and care for the structure, including supporting crafting signage for the longhouse and communicating with peers who had been connected to Spring classes so they could continue to be aware. Special thanks to the Provost’s Office, Marc Lapin, Shelly Pottorf and Shannon Bryant, James and Jesse Bruchac of Ndakinna Education Center, Tyler Hadar '25, Greg Borah, Tim Parsons and other colleagues in Facilities. In total, the Knoll hosted 14+ workshops and course visits welcoming community members, School of Abenaki members, History in Translation participants, University of Waikato (NZ) scholars, HARC students, and Knoll volunteers. Full reporting of the Longhouse project was submitted to the Provost’s Advisory Council in December, 2023.

Our summer team also undertook independent projects supporting efforts with the **Indigenous Justice/Land Justice Coalition** on campus, as well as **Addison Allies** and the **Viva El Sabor** collective off-campus. We attended monthly **Addison County Hunger Council** meetings and participated in two community-partner visioning sessions with **ACORN** as a part of their Food Shelf feasibility study process. Interns also guided the annual Fall Orientation welcome season, co-organizing with Orientation interns a 40-person **Fun Friday work party and pizza lunch** for first-years at the Knoll. In collaboration with the AFC team, we hosted 100 for **First@Midd's annual Knoll Party** for pizza, flower bouquet making, and garden activities. Interns supported the ISSS's Welcome Event and Dinner, and we also attended the First@Midd Resource Fair, the Self Care Fair, and the Orientation Scavenger Hunt for families and new first-years.



Much energy was devoted to the Knoll's Site Accessibility, in collaboration with the School of Abenaki and meeting with **Deirdre Kelly** and other partners in **AGDAI**, the **Disability Resource Center**, **Facilities Management**, and **Environmental Affairs**. We are pleased to report that in September a new gravel path was installed by contractors from Acker to level and gravel one handicap-accessible parking spot and pad for an accessible portapotty and handwashing unit, which connects to the Outdoor Kitchen area. Thanks to generous support from the DRC, we received 150x5' rubber mats that can be rolled out to improve wheelchair accessibility on grassy surfaces, as well as two cedar raised beds compatible with wheelchair use. Two others were assembled and will be for use at the new Prism Center for Queer and Trans Life in Spring '24. These humble steps continue to address urgent accessibility needs for the Knoll, and we're grateful for their progress.



Works in progress: designing a pathway, building raised beds, Acker comes and installs a pathway in September

The team also fully embraced welcoming and hosting many, many groups to the Knoll, and helping to tell the story of the Knoll far and wide for the 20th Anniversary Celebration. From growing the produce for the Cane Society Luncheon—and being interviewed by President Patton—to presenting during Alumni College, this crew beautifully represented all the Knoll has to offer, and helped thread together generations of dedicated Middlebury community.



Harvesting rhubarb at the home of Dr. Johana Kashiwa Brakeley '73 before baking said rhubarb for Dr. Jody's 50th Class Reunion tour of the Knoll, Presenting in the Little Theater at Bread Loaf at Alumni College,

As a part of an EA Summer Internship cohort, interns attended presentations on-campus by **Senator Kesha Ram Hinsdale, Professor Carolyn Finney and Jonny Altrogge, Sarah Stroup on Conflict Transformation, and Scholar in Residence, Bill McKibben**. They also participated in a workshop with **Renee Wells** on creating community and shared living expectations for Weybridge House. We celebrated our second year of welcoming Sustainability Solutions Lab (SSL) summer interns to the Knoll for weekly garden work parties during their 8-week internship.

We were delighted to resume field trips to area farms that celebrated the expertise of local farmers, and when feasible, we helped to lend hands on projects. We worked five days with Anna Freund at **HOPE** for scheduled, biweekly Friday gleans at **Footprint Farm** in Starksboro, **Firefly Fields** in Bristol, **Old Road Farm** in Granville, and harvesting potatoes for Paul Ralston in East Middlebury. Knoll intern Cassia Park '25.5 drew on her connections to **Shelburne Farms** as a former Garden Intern there to develop a full-day field trip welcomed and facilitated by Vera Simon-Nobes, including a visit to the dairy with Sam Dixon, the children's barnyard with educators, the forest trails, the market garden with Josh Carter and others, with whom we harvested potatoes and wrangled squash, and the raptor rehabilitation center of Outreach for Earth Stewardship with Craig Newman. Of special note, our crew participated in a Community Work + Learn day at **Soul Fire Farm**, which stands as a leader in the field of antiracist, Afrofuturist farm and education center models.



Harvested Sungolds at Firefly Fields, trying milking for the first time, Soul Fire inspiration during a Work + Learn Day

On campus, we connected with some of the amazing educators and staff: **Monica Pryzperhart** (Natural History and Deep Time at the Knoll/Regional Ag, ENVS 112 Lab Prep and Planting), **Shelly Pottorf and Shannon Bryant** (HARC, Longhouse), **Derisa Collymore** (AFC collaborations for Fall, including First@Midd), **MiddView Interns, ISSS interns** (Orientation prep), Lyn DeGraff of **Alumni and Parent Programs**. We were delighted to bring back our **End of Summer Gratitude Pie Pizza Celebration** for Facilities + Dining staff and friends to help feed those who keep us fed the rest of the year. We also welcomed regular visits from Knoll staple caretakers, Jay Leshinsky and John Derick.

In an exploration of cross-cultural connections and traditions, we welcomed Computer Science Professor Shelby Kimmel to the Knoll each Friday afternoon for **eight weeks for instruction and practice in Pungmul (Korean Drumming)**. Pungmul is rooted in ancient agricultural traditions and the four instruments used represent four elements of summer storms; it felt like an apt and fitting embodied, mindfulness, musical and agriculturally-rooted practice for this summer of grieving climate change. We offered this practice to other community members and other summer interns who were here for work and research, including the Orientation staff



and student team. We were deeply grateful to exchange vehicle rentals, space, and event coordination for Shelby's expertise and generosity with drums, and practice for her fall FYSE 1055: Transforming Traditions course featuring *pungmul*. This Fall FYSE and summer interns also performed *pungmul* during the Knoll's 20th Fall Family Weekend Mid-Autumn Harvest Festival as part of the Chuseok celebrations.

In June, we hosted a day of programming for colleagues at UVM's brand new **Institute for Agroecology AX Fellowship**. 20 AX fellows from around the country joined our team for the day, and we organized a panel of Addison County community organizers (Molly Anderson, Claire Bove of the UVM Migrant Ed Program, Carolina Lukac of the VT Community Garden Network, Lindsey Berk of ACORN, Megan, and former Knoll intern and AX alumna Claire Contreras '22)



Scything practice at the Knoll with Michaela Stickney '85, a collection of sharpening stones, competing

Interns again participated in the Hand Mowing Competition at the **Addison County Farm and Field Days** in New Haven—one of two remaining Scything competitions in the country. Competition organizer and alumna Michaela Stickney '84 visited the Knoll in advance of the competition to demonstrate proper technique and share in her passion for the art of scything. In exchange, our team volunteered as timers, runners, and judges during the events. Participation was robust this year⁸, and we're proud to share that Sheila Camacho '25 took third place in the Women's Division this year!

Growing Season and Practices

As mentioned in the Overview section, this year's weather was erratic and unpredictable. This was a challenging year for growing. We are incredibly fortunate that, due to the Knoll's siting—yes, far from most things, but perched on well-draining, Nellis loam of state-wide agricultural importance, also with excellent air drainage and southern exposure—and our practices to keep soils as covered as possible with a diverse array of cash and cover crops, living mulches, and annual and perennial growth, we were spared the worst of the major flooding events. Only one (Rosow, from which we had just harvested some 1000 pounds of onions and left bare) of twenty-two active beds saw significant water erosion. Weed pressure was relentless with so much wetness. It was a good year to practice, as we have for several years, lighter/less/no mechanical cultivation as the high soil moisture levels left particular vulnerabilities to compaction and machinery would have done irreparable harm, especially for grassy pathways that we are attempting to keep more level for broader accessibility reasons. Neighboring farmers skipped 1-2 cuttings for silage and bale-age because fields were waterlogged. Solanaceae and sweet potatoes lagged and failed to thrive without sunshine this year. Onions grew better than ever in early phases, then rapidly deteriorated (beginning with the greens) in early July, likely due to pink root. Garlic continued to

⁸ <https://www.sevendaysvt.com/news/scythes-take-center-stage-at-addison-county-fair-and-field-days-38889252>

demonstrate issues with basal fusarium rot and we purchased new seed from Bennet Konesni in Maine for the '24 season (planted amidst worksong during the Harvest Festival). We saw increased disease on plants like statice and Red Russian kale. Zinnias failed. Dry beans, chrysanthemum greens (tong ho), dahlias, nigella, nicotiana, calendula, and quack grass thrived this year. A few unusual notes: we saw lots of germination and some drift of asparagus seeds; a first. It was a great year for praying mantid sightings. The mosquito and tick pressures were notably intense; some days the mosquito pressure was so high and the wind so slack that we had to work in full rain gear, or even relocate indoors in order for it to be tolerable. Late-fall plantings of winter rye did not germinate well or were not sown due to other priorities.

Garden Crops, Sales, and Partnerships

Major crops continued to be first and second quality Swiss chard, first and second quality kale, carrots, onions, garlic, shallots, winter squash, tomatoes, tomatillos, and beans. Secondary crops included lettuce, French, Korean and Japanese radish, sweet potatoes, scallions, kohlrabi, bok choy, green beans, collards, cutting broccoli, peas, Thai, cinnamon and tulsi basil, asparagus, beets, other herbs including kkaennip/perilla, sage, thyme, bronze fennel, chives and Chinese chives and a large assortment of cutting flowers including dahlia, sunflowers, strawflower, statice, marigold, calendula, nigella, gomphrena, peony, poppy, nicotiana, amaranth, celosia, and more. In all, we grew over 140 varieties of annual crops in addition to the perennials planted throughout. We grew out our saved *gochu*-style Korean hot peppers from the Knoll in 2022 from Second Generation Seeds and continued to grow cempasúchil (marigolds) for use in Professor Olga Sanchez Saltveit's Día de los muertos celebration.

We sold the following major crops for **Midd Dining**: Chard, Kale, tomatoes, tomatillos, lettuce, and fresh herbs like parsley, basil (Thai, cinnamon, Tulsi), parsley, sage. We also took specialty crops like Chrysanthemum greens, perilla, Hakurei salad turnips, radish (Korean, Japanese, French) mainly to Atwater Dining Hall, and some deliveries of greens to Proctor Dining Hall once or twice a week throughout the fall harvest season. We are deeply grateful to our colleagues in Atwater and Proctor for their flexibility in working with the Knoll's imprecise harvest abilities due to our lack of wash/pack/refrigeration facilities. We recognize that our lack of infrastructure has the potential to increase strain on Dining Services staff, which is already stretched razor thin (e.g., Facilities staff in other departments were asked to pick up shifts in Dining Halls this year, and student workers were paid a premium wage for working in Dining Services) and that we seek to minimize. However, this requires our own proper infrastructure. Due to short staffing conditions throughout Midd Dining and some shuffling of menu options/waste disposal systems informed by Covid and otherwise, it became difficult to source and recycle waxed boxes. We are deeply grateful to Nick LaDuke for continuing to recycle rubber bands and buckets for us. Despite conversation, and due to relocations, there was not interest in receiving kale for Crossroads Café and we did not end up coordinating sales with Retail Operations or Bread Loaf kitchen. Missed communication with staff at BLSE resulted in not providing flowers for their Commencement ceremony, though we hope to resume this lovely tradition in the future.

Cut your own flowers remain a popular stand-by, and the Gazing Garden is thriving.

HOPE (Helping Overcome Poverty's Effects, our local food shelf): As in past years, we met with HOPE in January to make a plan to grow specific crops to supplement gaps in their robust gleaning and produce distribution efforts. Given the growing space, curing needs, and storage potential of these crops, they are those rarely donated to the food shelf, and we are happy to help step up in this area. Our donations

totaled some 1,500 pounds of produce (primarily winter squash (Butternut and Delicata), storage onions, garlic, shallots, carrots, and green beans). HOPE distributed produce to 30+ sites in the county, including the Open Door Clinic, local childcare centers, and more. We treasure our opportunities to work alongside Anna Freund, Food Programs Coordinator, to provide extra hands to glean during the summer.

Nulhegan Food Security Project: We continued the fifth year of growing heirloom Abenaki and Indigenous beans in partnership with Chief Don Stevens of the Nulhegan Band of the Coosuk-Abenki Nation. We were also able to share a harvest of some 400 pounds of produce, primarily onions, sweet potatoes, apples, carrots, and dry beans.

Other Programming

With generous support from the Climate Action Program, we sent a delegation to the Farm to Plate Annual Gathering and 16 students to the NOFA-VT Annual Winter Conference. Megan and Andrés Oyaga presented a session about the Knoll and Actionable Solidarity at the NOFA-VT Conference.

Event Hosting and Other Collaborations

As always, the Knoll is a popular site for Event Hosting. We provided support for the following robust program of events and gatherings in the Spring:

Sunday Night Environmental Group held a pizza making party, the Chinese Department hosted a campfire, NOM (Nutrition Outreach and Mentoring) hosted their end of year Pizza making gathering, the Mountain Club hosted an outdoor campfire cooking event, Community Friends closed their semester with a pizza making party with mentors and mentees, the Climate Action Fellows gathered, the Muslim Students Association held an Eid celebration and campfire, the Italian Department held a campfire, Asian Students in Action (ASIA) held a campfire, Women of Color held an end-of-year pizza making banquet for faculty, staff, and club members, and the French department held a campfire.



Midd Football volunteers moved mulch and helped build a bed damaged in a July storm, the Women's Rugby team volunteered as a workout, generous support from the VPSAA enabled a pizza-making social for Faculty and Staff Women of Color in the fall



Community members gathered to honor Thomas Jackson by creating a flower mandala, Sam Brakeley of Hermit Woods Trailbuilders worked with MALT and community organizers to commemorate a section of trail to honor former provost and professor, Jeff Cason. Growing and sharing marigolds from the Knoll for the Día de los Muertos celebration organized by Professor Olga Sanchez Saltveit and students at the AFC

Limits on Fall Events

In order to accommodate the 20th Anniversary events, book publication, and fundraising, we decided not to host the typical fall run of events for other organizations, as in the spring and always. These can number as many as 15-20 fall events (campfires, pizza parties, departmental gatherings, etc.) Close feedback and communication from our valued colleagues in Events Management helped provide support to get the word out, and we understand that scheduling difficulties for large groups were challenging, as a result of the Knoll being “off-line” for fall. We eagerly anticipate resumption of event hosting capacity with appropriate levels of staffing and basic resources (see “Recommendations” section at end).

20th Anniversary Timeline of Presentations and Events 2023

We relished the opportunity of the Knoll’s 20th Anniversary to revel in celebration. Planning began in the summer 2021. Our celebrations welcomed hundreds of alumni, esteemed visitors and presenters, families, and students to the Knoll.

1. 5/12/23 - **Knolci Tea Party** - Campaign Kickoff event (500+ people attended, community and student audience, co-hosted by Dolci student group and Knoll Friends. Knoll x Stone Leaf Teahouse collaboration release)
2. 6/10/23 - **Cane Society Luncheon**, Intern + Megan panel, conversation with President Laurie Patton featuring produce grown by the Knoll (140 attendees)
3. 6/10-12/23 – Reunion Weekend
 1. **50th Class Reunion walking tour**
 2. **Reunion Open House** (~estimated 400 attendees)
 3. **20th Reunion class event + vigil for the Angels**
4. End of Summer EA Cohort Presentations (Advancement officers, SLG reps present)
5. 8/1/23 - **Alumni College Friday evening Presentation and Student Panel Conversation, Dinner** (80 attendees)
6. 9/30-10/1/23 - **Fall Family Weekend** (1,125 attendees)
 1. Friday: **Tabling** at FFW Check-in to help welcome families to campus
 2. Saturday: **Mid-Autumn Harvest Festival Events**
 1. 9 student organization table presentations and demonstrations
 2. 4 student bands and a capella groups
 3. 1 FYSE class drumming presentation/workshop

4. Alumni work song workshop – garlic planting and work songs with Bennet Konesni '04
5. Performance and poetry reading by SOA director, Jesse Bruchac reading a poem Joseph Bruchac dedicated to the Knoll
3. Sunday morning: **Book Release Celebration** (50+ attendees)
4. Sunday afternoon: **Renga/Haiku Poetry Workshop with Julia Alvarez** at the Knoll (20 attendees)
 1. Forthcoming art piece/zine/booklet from Renga co-created during this event
7. 10/6 - **Knolci Dinner** (110 attendees) – fully student-run restaurant dinner with six courses featuring almost entirely Knoll-grown produce at Atwater Dining
8. **Alumni of Color + Homecoming Weekend** (held at PALANA House as rain location) Knoll flowers for flower arranging, gathering with alumni and Alumni Assoc Board members (25 attendees)
9. Fall Board of Trustees meetings/Visit - Books, gifts, handouts shared with BoT, Staff Breakfast

Luncheon Menu

Friday, June 9, 2023

Celebrating the 20th Anniversary of the Knoll

First Course:

Chilled Carrot Ginger Soup

Main Course:

Mediterranean Marinated Grilled Chicken
or Zucchini Fritters (Vegan/GF)

Pasta Salad with Spinach, Chickpeas, and Tahini
*From the Knoll: garlic scapes, baby spinach, oregano,
and dried red chili flakes*

Fattoush Salad with Lemon-Lime Vinaigrette
From the Knoll: lettuce, green onions, radishes, parsley, and mint

Dessert:

Flourless Chocolate Cake with Raspberry Coulis

Beverages:

Lemonade

Iced Tea featuring Knoll mint

Coffee

Hot Tea featuring the Knoll & Stone Leaf Teahouse Blend

Summer Recollection

Caroline (Xiaoyuan) Jiao '24.5

2.1
轻车上原丘，藤萝绕碎石
围坐青炉石，柴火烟气嘶
Swift bike
up to the Knoll,
Bumping against
gritted gravel.
Around the darkened stone oven
by its side, sitting down.
Enshrouding smoke, sizzles.
whispering night over gentle firewood.

2.2
广野人罕至，人至鸟也语
鸟语随叶声，叶声定人思
The wide wilderness beyond,
humans rarely tread.
Regardless if they do,
hidden birds chirp and whisper.
Whispering hidden
within lush leaves—
Rustling.
Quieting distant humans' thoughts.

2.3
新雨和泥注，嫩草逗翡翠
浅浅数畦下，尖尖幼芽往
Fresh rain gathered
into small puddles;
Light mist weighs down
wetted poppy petals.
Beneath shallow layers
of soaking rich soil,
Dwells tips and buds
of newborn sprouts.

2.4
丘上白杨树，木末虞鸣蝉
浓叶无人顾，迎风渐翻翻
On top of the Knoll
the white poplar stands.
Tips of its branch
is where singing cicadas hide.
Lush leaves,
no one lends a look,
Gently, softly, pleasantly flutter
Against the wind, wherever it blows.

*Cane Society Luncheon
Menu, featuring
poetry from former Knoll
Summer Intern*



Expression of Interest for the Poetry Workshop with Julia Alvarez!

Join us in welcoming Julia Alvarez to Middlebury's campus for a poetry workshop at the Knoll!

When: Sunday, October 1st, 2023 2-4pm
Location: The Knoll [in case of rain: Axinn Center Abernethy Room (221)]

Since this is an outdoor event, please dress warmly and bring extra layers!
Feel free to bring a blanket/pillow. We have seating accommodations at the Knoll

*Please note that this event is limited to 20 people.
Please register by Friday, September 15th at noon, and we will confirm via email by Monday, September 18th

Email *

Valid email

This form is collecting emails. [Change settings](#)

20 students, family, staff, faculty, and students attended a place-based Renga workshop hosted by Writer in Residence Emerita, Julia Alvarez at the Knoll.

Forthcoming is an art piece/zine renga piece co-crafted by the participants



Fall Family Weekend Posters and programs designed by Charlotte Xu '26.5 and Crystal Zhou '23.5

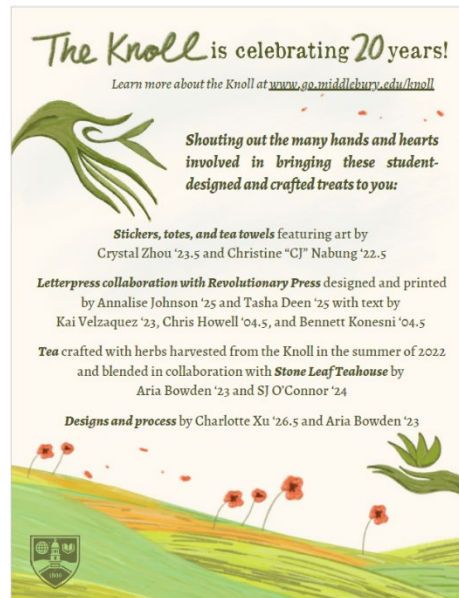
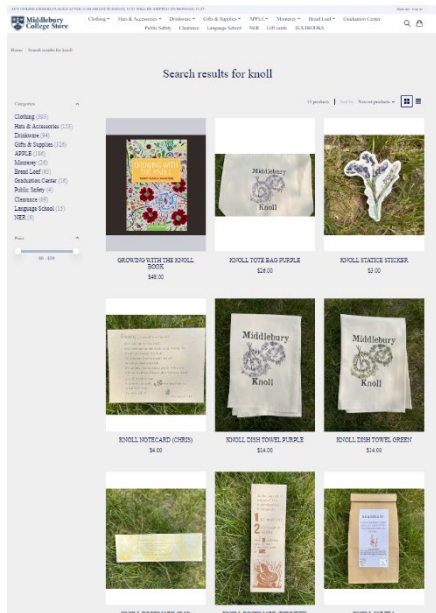
We offer incredible gratitude to the work of Crystal Zhou '23.5, Aisha Thapaliya '25, and the rest of our Knoll organizing squad that met weekly throughout the summer and fall semester in order to coordinate these events and bring them to beautiful life. Special thanks to our colleagues in the Anderson Freeman Center, Events Management, Alumni and Parent Programs, Advancement, and the student groups who tabled to offer a variety of traditions, celebration foods, performances, and activities:

- Bánh Tráng Nướng & Lantern Making – VSA (Vietnamese Students Association)
- Mooncakes & Origami Stars – PALANA (Pan-African, Latinx, Asian and Native American Student Coalition) Social House
- Dango & Origami Rabbits – Japanese House & Japanese Club
- Tibetan Calligraphy & Wushu
- Knoll Produce Taste Tests – Radish Kimchi, Buchimgae, raw samples
- Pizza & roasted snacks from the wood-fired oven
- Cider Pressing – with Alden Parker '22.5
- Watercolor painting – CAT (Creating Art Together)
- Poppy Seed Envelopes – SJP (Students for Justice in Palestine)
- Beading and jewelry making – UMOJA
- Land Acknowledgement & welcoming remarks by Aisha Thapaliya, Knoll summer intern 2023 and Megan Brakeley, associate director
- Welcoming remarks, music, and poetry offered by Jesse Bruchac, director of the [Middlebury School of Abenaki](#) and [Ndakinna Education Center](#)
- Pungmul workshop with Professor Shelby Kimmel - try drumming!
- Musical performances by student acapella group, the Bobolinks

- Musical performances by Soop Spoons
- Musical performances by Strings Attached
- Garlic planting work-song activity led by Bennett Konesni '04.5

Knoll Merchandise and Gifts

Knoll interns Aria Bowden '23 and Charlotte Xu '26.5 used designs created by former interns Crystal Zhou '23.5 and CJ Nabung '22.5 to develop Knoll Merchandise.



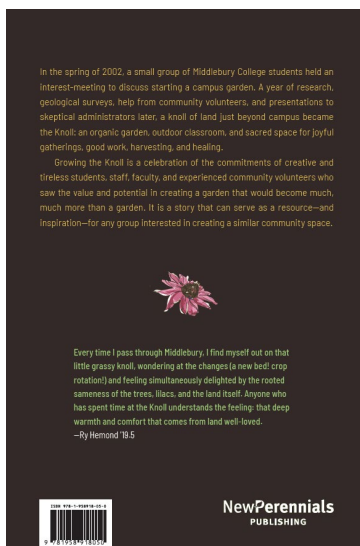
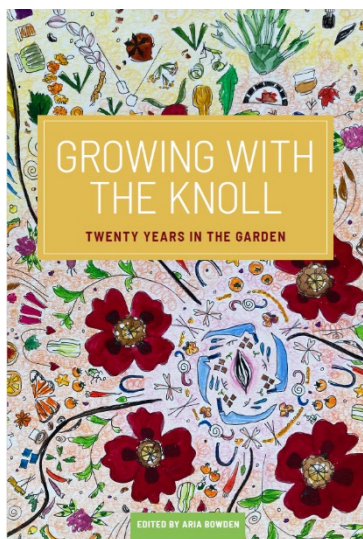
In collaboration with the College Bookstore, we retailed tote bags, tea towels, Aria's Knoll X Stone Leaf Tea House "Abundance" tea blend harvested and created in the summer of 2022, the *Growing with the Knoll* anthology, four sticker designs, and custom letter-pressed bookmarks and post cards featuring selections of poetry and prose from *Growing*

with the Knoll. The letterpress items were a beautiful collaboration with A Revolutionary Press in New Haven, VT brought forth by Annaliese Johnson '25 and Aria Bowden '23.

So many hands, heads, and hearts came together during weekly planning meetings for the 20th Anniversary events extending from summer into the end of the year. We are incredibly grateful for the commitments of many, and it's important to highlight the remarkable generosity and creative visual signatures of Crystal Zhou, Charlotte Xu, Cassia Park, Aria Bowden, and Claudia Etrillard.

Book Publication:

Conversation about celebrating the many years of voices of the Knoll in book format began in 2022. Due to the extreme dedication and coordination of editor Aria Bowden '23, collaborating with many, many others through a year-long collaborative book project, we were delighted to introduce *Growing with the Knoll: Celebrating 20 Years in the Garden*. The book is published and brought to print through New Perennials Publishing, with wise counsel and technical skills from Bill Vitek, Paul Dahm, Regan Eberhart. Thanks to Jay Leshinsky and Sophia Calvi '03.5 for their input in the group editorial process. The 103-page, full-color book is also available for sale at the Vermont Book Shop in downtown Middlebury, the College Bookstore, and for free download at www.go.middlebury.edu/knollbook It features essays, photo essays, poetry, prose, and original art and design by Crystal Zhou '23.5, CJ Nabung '22.5, Aria Bowden '23 among some fifty other contributors.



Front and back covers of the Knoll Anthology published in September 2023 by New Perennials Publishing

Editor's Retrospective

ARIA BOWDEN '23

It's hard to express just how fortunate I feel to have been entrusted with this work. What a beautiful thing this community has breathed so much life into! It has been such a gift to walk through 20 years of love of this place and community through these submissions, to have had this past year to reflect on what 20 years means, and what 20 more could mean. The Knoll is something that exists beyond all of us, and this collection is living proof. The Knoll means different things to so many: deep dark soil, sunrises, sunsets, fresh veggies, holding hands, picnics, picking flowers, pizza parties, herbs drying, dancing on a moonlit night, shovelling compost, pulling weeds. It is Weybridge meals and feasts; the landscape as a mosaic in a bowl shared with friends. It is hot and sweaty, windy and wet, meditative and solitary, far and close, old and young. It is teaching and learning, grieving and hoping, gathering and nourishing. It is the sweet, slow meander on through.

It is incredible to see how much a place like the Knoll matters in a time like ours, especially for those of us students transitioning from our adolescence into a turbulent world. Through the Knoll, we are given the chance to ask the questions: What is radical? What is rebellious? What does it look like to nourish the present, the details, the immediate landscape and community? What does it mean to slow down, to cherish abundance, and to share it? I have so much gratitude for those who asked those questions 20 years ago, for those who do today, and for those who will. Living in Weybridge House

for almost two years taught me so much about the power of localized food and community care. Grown right under our feet by friends, prepared by our hands, Knoll food can teach infinite lessons about love through just a single bite.

During the pandemic, the Knoll was a haven for many on this campus, providing sanctuary and joy amid instability. For me, it has been a place of return. It comes to me in some of my most sacred moments, or maybe I come to it. I firmly believe that spaces remember. Places like the Knoll remember the energy they have been given, and they continue to echo it through time, reverberating and whispering. That is the beauty of a college campus like this one. It has such a deep concentration of memory—of sadness and joy, of stress and excitement, of growth and renewal. It is a palpable haunting, as well as a physical manifestation—in cobwebs, paintings on walls, signs on trails, pictures, essays, banners, sculptures, scrapbooks, and traditions.

I find myself returning to the question: How do we remember? Both intentionally through record keeping, and unintentionally through the things that get left behind? This collection grapples with that question and exemplifies it. This is a version of intentional remembrance of 20 years at the Knoll; yet, through it we are also asked to notice all the left-behind bounty that ripples through the present, blessing us with sweet, joyous bites.

Midsummer Swell

ARIA BOWDEN '23

is it the heat the beat the
expanding of time?
bare feet on grass the thump thump
or your hand in mine?
the sun is big and bright and overwhelming
the flower beds are overflowing, pooling, dripping
the world shimmers and glimmers pastel green and blue
clouds stretch past you and everything oozes
sweet sweat
a clean kind of sticky.
what grounds you?
what brings you joy?
is it the dark, deep soil
the midsummer swell
the heave, the yell
of late august's sigh?

The Knoll as Sacred Center

LAURIE L. PATTON, 17TH PRESIDENT OF MIDDLEBURY COLLEGE

It's hard to find words to describe how the Knoll takes its central place in our Middlebury lives. You can think of the usual descriptions—peaceful, fertile, a place for hands-on learning about food, a place for community. And all of those would absolutely be true. But there is more to the Knoll—a feeling of sacredness, which is why on its 15th anniversary people felt it appropriate to build a labyrinth where students, faculty, staff, and visitors could walk contemplatively through. A labyrinth helps people take perspective on their lives.

The Knoll does indeed feel like a sacred center. Historians of religion have a name for it; they call it an axis mundi—the axis, or center, of the world. Often times such things are grand—like a mountain, or a waterfall, or a temple tower. I think the Knoll is a kind of axis mundi for Middlebury.

The Knoll is a kind of center that has more inner power than outer drama. It is different than the chapel, which stands high on the hill and can be seen from all around the town. The gardens and buildings of the Knoll are not on a dramatic mountaintop, nor is it in a deeply hidden valley where gems of nature reside. The Knoll is on a slight rise, but not a precipitous one. It is, in fact, in the middle of everything, right near Route 125 (it even has a postal address!). You can see much of the campus all around it. And you can see all the mountains, both the Greens and the Adirondacks, if you sit and turn your head all around.

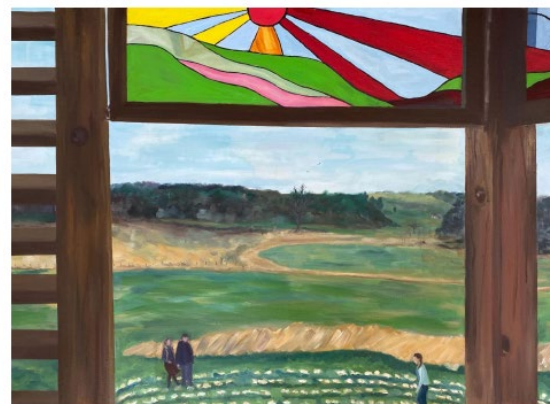
Sacred spaces are not just central spaces. They are also points of entry into a community. That was certainly true for me. The Knoll was

one of the first places I visited in Middlebury. It was in September of 2015, and the students who welcomed my husband and me wanted to show us the new shelter that they had just built and the brick oven they were planning. They also wanted to show us the rows of vegetables that were still growing, almost ready for harvest.

That afternoon, we sat together in that shelter in a wonderful community that was both permanent and temporary. Permanent—because I knew as we sat together that the conversation we were having about food and learning and the harvest was a conversation that would continue long after any of us were at Middlebury. Our dogs, who had accompanied us, were comfortable there, too, and they settled right into watching and protecting—the natural stance of the Great Pyrenees in the middle of the fields. Temporary—because we could only sit there for as long as the sun was out, and we knew that our conversation, like the crops themselves, was dependent upon the weather around us.

Sacred spaces are also places of memory and connection, as when a large bunch of flowers arrives in my office in August. It is usually delivered by several students and lands in my office quite dramatically—a huge bundle of color that lasts for weeks. I think of this as a testimony to the fruits of summer learning. But that bouquet from the Knoll is also a gesture to memory—the fact that we are all thinking of each other, even as we move about in our summer travels.

Finally, axes mundi are places of transformation. Year after year, I hear stories



"Labyrinth" Ashley Tietz '20.5. Oil on canvas. From the class Landscape Painting Outdoors in the fall semester of 2020, this piece is a rendition of the stained-glass windows in the outdoor classroom and the view of the labyrinth at the Knoll. Submitted by Ashley Tietz '20.5.

about the transformational power of the Knoll for summer interns, as well as students in the fall and spring semesters. Like all sacred spaces, it literally grounds students, faculty, and staff alike, and gives them a sense of purpose. More than one student with whom I have spoken since graduation has gone into food systems directly as a result of working and learning at the Knoll. For many people at Middlebury, the Knoll is a place to re-center themselves, to develop calm and clarity of mind when the pressure gets to be intense.

For all these reasons, the Knoll is indeed a sacred space—a memorable place of gathering and calm that changes you as soon as you enter it. That garden in the middle of everything is inviting, unpretentious, and open. A lot like Middlebury College itself.

84 Growing with the Knoll

Rest and Renewal 85

About the Longhouse

JESSE BRUCHAC, SHELLY POTTORF, AND MEGAN BRAKELEY '06



"Rooted and Reindigenized with the Knoll and the School of Abenaki" seeks to honor the Indigenous peoples of the region and offer a unique opportunity for hands-on learning by constructing an Abenaki-style longhouse. The project has received financial support from a grant through the Provost's Office and is led by the School of Abenaki, the Knoll, and Shelly Pottorf's Spring Architecture and the Environment class.

The project commenced with a series of workshops held at the Knoll, with the first taking place in March. Since then, significant progress has been made, including the completion of the initial stages involving the creation of cordage, the harvesting of maple saplings, their meticulous peeling, and the assembly of the frame. Guided by James Bruchac, a Nulhegan Abenaki citizen and the director of the Ndaakinn Education Center in upstate New York, the endeavor has been a collaborative effort of the Ndaakinn Education Center, Professor Shelly Pottorf's students, Megan Brakeley, the Knoll staff, and

several Abenaki citizens who are also serving as faculty at Middlebury's Language School of Abenaki. With the frame now complete, the focus has shifted to tasks of gathering birch bark in June and creating cattail mats in October to cover the structure. With proper upkeep and care, the Abenaki longhouse could stand for decades.

The frame of the longhouse, resembling an extended wigwam, pays homage to the historical spirit of sharing and cooperation mostly overlooked by historians between Algonquian- and Iroquoian-speaking peoples in the region. It draws inspiration from the Haudenosaunee (Iroquoian) style of constructing longhouses, characterized by their extended rafters. The tradition of extending the rafters to accommodate a growing family holds profound metaphorical significance, reflecting the collective effort required to create space for one another in our shared landscape. Aligned with the Abenaki creation story, the frame stands firmly rooted in the earth, with each sapling deeply planted



FROM LEFT: Harvested and peeled poles lie in waiting for frame building in May. Peeling white ash bark from mature ash trees that have been thinned in anticipation of Emerald Ash Borer damage. Submitted by Megan Brakeley '06.

in the fertile soil and clay deposits of the Knoll. This earthen foundation can withstand the immense tension necessary to support the entire frame, simultaneously lending strength to the structure while allowing it to settle gracefully into its distinctive bowed shape. The construction process itself has already fostered a sense of community, transforming the space from the moment the first saplings were placed in the ground. It has begun the process of reindigenization, going beyond the inclusion of a Land Acknowledgment at Middlebury College, this project creates an actionable space that inspires all who encounter it to inquire further about the past, present, and future of the region's Indigenous peoples, which has been referred to as Wnégigwélgw (the Portaging Flow or the Otter Creek).

Over the past two summers, the School of Abenaki has begun cultivating a relationship with the Knoll. Their endeavors have included visits, while under the Language Pledge, and the

planting of sweetgrass last summer. The addition of the extended wigwam to this space has facilitated true inclusion for the school, providing a gathering place that serves as a reminder of the power of sharing and its enriching influence on not only language but also on personal and collective growth. It is the sincere aspiration of the project's participants that this space becomes a harmonious space, fostering inclusivity and harmony with the earth and one another.

Our wonderful team eagerly looks forward to the upcoming stages of the project. Gathering birch bark and crafting cattail mats to cover the frame hold immense promise, not only for the project itself but also for the beauty of its construction, and the inspiration this new space on the Knoll offers the School of Abenaki and far beyond. As each step is taken, the seeds of tradition and cultural revitalization continue to take root, beckoning all to embrace a shared heritage and embark on a collective path toward understanding, inclusion, and unity.

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Flowering 81

Next Steps toward the future and Site Development

The Knoll is poised to be a regional treasure and holds broad-ranging significance for students, faculty, staff, alumni, families, and community organizations and individuals. It serves as a site to ground-truth, sensate, and enact theories of resilience and conflict transformation, to engage climate action, to nourish our bodies and minds, our communities, and the meaning and consequentiality of our shared responsibilities and futures. Twenty years ago, students envisioned this potential and launched it into being. We celebrate the Knoll's 20th anniversary with an active call to align its resourcing with our modern expectations and needs. The Knoll's flourishing demonstrates the collective will and love we have for this place and for our work; however, in order to sustain this work we must address the following critical needs:

- Secure funding for staffing at the Knoll. Bridge Funding from the Provost's Office ends in December of 2024; without a replacement, we would revert to the Knoll being staffed by one 0.58 FTE
 - We are working with Advancement to seek endowed funding; 0.58 FTE staffing is severely inadequate; 1.0 FTE Associate Director staffing is still a stretch. Megan is also currently entering year 2 of a 3-year term as a College representative for the UVM Health Network/Porter Medical Center Board of Directors at the bequest of the college's board
 - Our ideal situation would be to have 3 program staff in total (1.0 FTE Knoll Director, 1.0 FTE Food and Garden Educator, and a recent graduate 2 year term position)
- Secure funding for our program budget and develop an annual Capital Expenditures Budget
 - The Knoll does not have a Capital Expenditures Budget, so critical infrastructure needs (e.g., gravel for the road and small pull-off for parking, season-long portapotty and handwashing rental, greenhouse, building, and well/water system maintenance and repair) are de-prioritized and/or absorb a significant portion of our existing program budget (\$7,200 annually for the past three years). For example, the rental of a portable toilet and a handwashing station accounts for 38% of our program budget
- Address critical infrastructure and compliance needs via a 25-vehicle parking area and a 30x50' three-season pavilion structure
 - The Knoll is rustic. We do not have electricity, and we do not have potable water when it's cloudy (the well pump is powered by a solar array without battery storage)
 - Courses, organizations, and community partners rely on the Knoll as a classroom and event space. However, there is no shade, no electricity, limited restroom facilities, adequate parking infrastructure, and we lack a secure shelter for groups larger than 5 people
 - We regularly deny requests to meet in the space due to this poor suitability/usability, but have regular requests from groups as diverse as the Mary Johnson Children's Center, the Walden Project, Keewaydin (KEEC) Program, Wren's Nest Preschool, Middlebury Studio School, ACORN, Middlebury Area Land Trust (end of year celebrations and youth summer camps), the Teen Center Summer Programs, Project Independence, the College's Hebrew Lifelong Learners program, and many academic courses
 - We allow on-campus organizations and departments to host events but there are vast inefficiencies for the organizers, Knoll staff, Events Management staff,

and sometimes Catering/Midd Dining staff given the lack of suitable shelter.

Improved parking access and shelter would drastically enable more universal use

- Eliminate reliance on personal vehicles for essential program use (produce deliveries, materials purchasing, increased participant accessibility)

Needs and Recommendations:

The associate director has invested significant time and resources in raising awareness, crafting documentation, designing budgets, building coalition with diverse campus partners, and hosting events/supporting Advancement with their fundraising efforts.

Needs In brief:

- Secure permanent funds for existing staffing
- Increase staffing – appropriate level/band, add grad student
- Create a separate Capital Expenditures budget – disentangle this from Knoll Program budget
- Consult with leaders in the field to design a site development plan in coordination with accessibility goals and OIDEI colleagues
- Address critical infrastructure inefficiencies by building a 30x50' pavilion and a 25-car parking area

Current statuses to report, at EOY:

- Space Change request form submitted to the Space Committee through annual review process on 12/4/23, to be determined in January
 - This would secure permission and FY25 funding for the pavilion and parking area
- Fundraising: See above list of 20th Anniversary Timeline of Events and Presentations in collaboration with Advancement. In process, largely stewarded by colleagues in Advancement
- Go/knollgiving crowdfunding page is live (www.go.middlebury.edu/knollgiving) and has received \$3k (thank you!) We aim for a \$20,000 goal in honor of the 20th
- Efforts with HR to re-classify the Knoll Associate Director position as Knoll Director to adequately reflect the role's responsibilities and market-value competitiveness/compensation

Gratitude

To the land, this place, and its forebears for sharing its abundance with us. To the stories we hold, tell, and in telling truthfully, can even be released from. May our work lift up the love and sacrifices of those who came before to help care for the ones who come next.

To the students who bring their lives, and life, into the garden so that we all might learn with, from, in, about, around, through, and betwixt the rows, the plant and animal life, and each other.

Thanks to the entire Franklin Environmental Center at Hillcrest team to support the efforts at the Knoll, including especially the Climate Action Capacity Project and the New Perennials Project whose generosity has been instrumental. Gratitude to Molly Anderson and Mike Sheridan of the Food Studies Program for our shared work and the opportunities to come.

Enormous gratitude to the Provost's Office for support via the Fund for Strategic Initiatives grant cycle as well as for Knoll staffing. To the President's Office for significant support of the Knoll's 20th Anniversary events and programming, including making available additional funds for student wages.

Thank you to all our colleagues at Middlebury College as we continue to weather these years together. For support with the Knoll's day-to-day operations, we wish to thank our colleagues in Facilities, Dining Services, Midd Catering, Communications, Events Management, Student Activities and Orientation, the Anderson Freeman Center, The Scott Center, the Office of Institutional Diversity, Equity, and Inclusion, the Center for Community Engagement, Public Safety, and the Midd Recycling Facility.

To long-time garden friends Jay Leshinsky and John Derick for their continued guidance and counsel.

To our dedicated Addison County community, for this this rich and vibrant fabric of connection, friendship, and collaboration in this place we call home.

And of course, to the students who dreamed up and continue to collectively dream and craft what the Knoll is: for each other, for all of us.

...

Prepared by Megan Brakeley '06, Associate Director of the Knoll

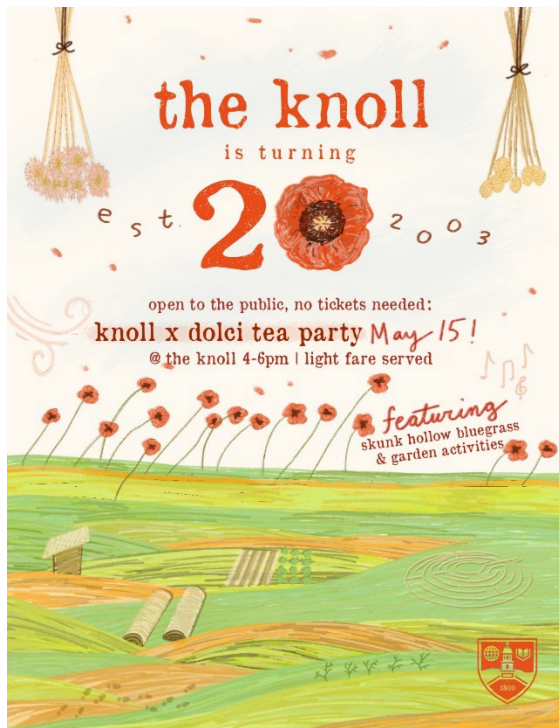
January 3, 2024

revised February 16, 2024

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www.go.middlebury.edu/knoll

All photos courtesy of Megan Brakeley unless otherwise noted

Appendices:



Knolci 20th Anniversary spring '23 kickoff poster

Longhouse workshop and planning documents

	Activity 0: Greg Bora meet with Class and help process basswood for cordage and begin process of creating cordage Classroom - 75 Shannon St	Activity 00: materials exploration: red osier dogwood Classroom - 75 Shannon St	Workshop 1: dimensions, envisioning the space, and scouting maple saplings Knoll	Workshop 2: Maple Sugaring Trip to Anna and Ben Freund's forest/sugarbush Lincoln, VT	Workshop 3: Sapling Harvest + Peel Foote Lot, Middlebury → Knoll
Centerpoint / Purpose	Greg Bora introduce cordage winding - materials that can be created in advance / not, or less-time sensitive	Get to know red osier dogwood: mamkwakwek red osier dogwood, very red little stick, as well as reverse wrapping linden cordage	End of March; Mapping the plan for the space, laying out the longhouse shoulder to shoulder.	Being in the forest; learning from Ben about maple sap (start of the traditional year)	Main Maple sapling harvest (tent @ Foote lot) then transport poles to Knoll for debarking. Sapling preparation and care: skinning bark from fresh maple saplings for purlands and ribs. Also need to harvest saplings for frames to dry birch bark in future workshops
Date	Could happen anytime before spring break. Greg does not have Greg Bora?? Megan made brief intro, Shelly - pls follow up if you'd like to	March 3	March 31 from 8:15-11am	Friday, 4/7 from 7am - 1pm	April 21, April 22-23
lead facilitators and required attendees - who needs to be there?		Greg Bora in Shelly's class	Jim as lead, Jesse as secondary	Ben Freund, Shelly, Jesse, Kerry	Jim as lead, Jesse as secondary
Intended audience (names, groups of folks)	HARC 231 students in class	HARC 231 students in class	Abenaki community members invited; students in HARC 231 Lab section; Knoll interns invited; Voices of Indigenous Peoples invited	HARC 231 Lab, Knoll interns	Abenaki community members invited; students in HARC 231 Lab section
Total count for attendees	~17	17	20	15	25
Meeting location	Shelly's class	75 Shannon St	Meet at Knoll and depart in vehicles from there	75 Shannon St	75 Shannon St
Other locations			Knoll + initial scouting of Foote Lot + scouting Birch location (TBD)		Foote lot, across the street from Happy Valley Orchard; the Knoll
Transportation needs	n/a	n/a	Confirmed reservation for one 11-pass vehicle and one 7-pass vehicle for 18 HARC course participants + Shelly + Megan from 7am - 1pm on Friday, April 7 - this is confirmed IN CASE WE NEED IT	Confirmed reservation for one 11-pass vehicle and one 7-pass vehicle for 18 HARC course participants + Shelly + Megan from 7am - 1pm on Friday, April 7 - this is confirmed IN CASE WE NEED IT	PEOPLE: Confirmed reservation for one 11-pass vehicle and one 7-pass vehicle for 18 HARC course participants + Shelly + Megan from 7am - 6pm on Friday, April 21 PLANT MATTER: Megan contact Buzz re: landscaping trailer

Workshop 4: Frame Build - three days	Workshop 5: Birchbark Harvest	Workshop 6: White Ash Bark Harvest		Workshop 5: Install Birch Skin on Frame	Workshop 6: Install Ash Bark on Frame
Knoll	Footo Lot, Middlebury -> Knoll	Lincoln, VT -> Knoll	On-Campus Harvest: Birch Bark		Knoll
Frame raising!! Culmination of Spring HARC 231 Course. Continued peeling, materials preparing	When the sap is running: White birch bark harvesting and framing to dry birch bark in June (workshop for preparing and framing so that the bark doesn't curl up) "pkwahadida" - if the sap is running	Harvest additional saplings for poles + bark from trees felled by Ben Freund, forester, homeowner, sugarmaker - these trees needed to be thinned due to the impending Emerald Ash Borer infestation			
Knoll pizza community meal Friday, May 12 Lab section	Pizza oven lunch + community building	Ash bark peeling, then store under weight at Knoll	Additional birch bark harvest on campus behind Brackett House	Apply dried/cured and repped birch bark onto the frame	Apply dried/cured and repped ash bark onto the frame
	May 26th	June 2	June 6	June 16	June 23
Jim as lead, Jesse as secondary	Missal as primary; Jim, Jesse	Missal as primary; Jim, Jesse	Megan, Greg Borah, Tim Parsons	Jim as lead, Jesse as secondary	Jesse, Greg, Megan
Abenaki community members invited: students in HARC 231 Lab section	Abenaki community members, Knoll Summer interns	Abenaki community members, Knoll Summer interns	Knoll summer interns	Abenaki community members invited, Knoll Summer Interns, History in Translation participants including University of Waikato faculty visiting from Aotearoa / New Zealand (supported via CCE/Conflict Transformation)	Abenaki community members, Knoll Summer interns
	30	12	10	4	10
Knoll	Footo Lot	College Park - drive to Lincoln - return to Knoll for storage		Knoll	Knoll
	Return to Knoll	Return to Knoll		n/a	
Confirmed reservation for one 11-pass vehicle and one 7-pass vehicle for 16 HARC course participants + Shelly + Megan from 7am - 1pm on each day - Friday, May 12 and Monday, May 15	personal vehicles	Confirmed reservation for one 7-pass vehicle for Knoll interns		n/a	

Workshop 6: Install Ash Bark on Frame	School of Abenaki Course visit	Workshop 7: Cattail Harvest at Mooney Lot on Washington St Extension	Activity: Cattail Preparations	Workshop 8: Cattail Weaving pt I	Workshop 9: Cattail Weaving part II
Knoll	Knoll	Mooney Lot, Middlebury	Knoll	Knoll	Knoll -> Johnson
Apply dried/cured and repped ash bark onto the frame	Welcome SOA to Knoll, introduce longhouse, class day for participants	Harvest cattails from college lands - mats intended for use to line longhouse walls, and also for indoor use	Cattail preparation, separation of plants, trimming to size. Held during regular Friday afternoon Garden Hours	Weaving demonstration + knowledge reclamation - Kalli source archival writings and documentation re: process to create teaching materials and convey info/demonstration. Connect with HARC senior architecture thesis students (23)	Part II for HARC thesis students - they took the cattail weaving information and materials back to studio at Johnson to continue weaving
June 23	7/8	September 19	September 22 during G	October 17	October 24
Jesse, Greg, Megan	Jesse, Kalli	Kalli, Marc, Jesse, Greg, Mei	Greg, Megan	Kalli	Kalli
Abenaki community members, Knoll Summer interns	School of Abenaki participants, instructors; Abenaki community members, Knoll Summer interns	Working group	Knoll Garden Volunteers, Greg	HARC Senior Thesis group (many of the same students from HARC 231 and XXXX Intermediate studio class); Abenaki community members invited. Voices of Indigenous Peoples student org invited	HARC Senior Thesis group (many of the same students from HARC 231 and XXXX Intermediate studio class); Abenaki community members invited. Voices of Indigenous Peoples student org invited
10	40	6	10	28	28
Knoll	Knoll	Mooney Lot - Washington St	Knoll	Knoll	Knoll then group returns to Johnson



Fall full Dolci menu organized by Sophia Giliberto and Zoe Geiger

Saturday, 9/30 from 1-4pm | **Mid-Autumn Harvest Festival** at the Knoll

All welcome to join! We'll celebrate the moon, the harvest, abundance, family, and friends, with seasonal food, fun, activities, and performances

- 中秋节 in Chinese
- 추석 Chuseok in Korean
- 月見 Tsukimi in Japanese
- Tết Trung Thu in Vietnamese

Program of Events

1:00 - 4:00 pm	<u>Tables & food sampling</u> w/friends from the Anderson Freeman Center • Bánh Tráng Nướng & Lantern Making – VSA (Vietnamese Students Association) • Mooncakes & Origami Stars – PALANA (Pan-African, Latinx, Asian and Native American Student Coalition) Social House • Dango & Origami Rabbits – Japanese House & Japanese Club • Tibetan Calligraphy & Wushu • Knoll Produce Taste Tests – Radish Kimchi, Buchimgae, raw samples • Pizza & roasted snacks from the wood-fired oven • Cider Pressing • Watercolor painting – CAT (Creating Art Together) • Poppy Seed Envelopes – SJP (Students for Justice in Palestine) <u>Knoll Merchandise table</u> – featuring student-designed and created goods* • Growing with the Knoll: 20 Years in the Garden – our book!! • Tea towels, tote bags, stickers • Knoll x Revolutionary Press bookmarks and postcards • Knoll x Stone Leaf Tea House custom tea blend <i>*Cash preferred! Electronic payments accepted but include 20% markup</i>
1:00 pm	Land Acknowledgement & welcoming remarks by Aisha Thapaliya, Knoll summer intern 2023 and Megan Brakeley, associate director
1:15 pm	Welcoming remarks, music, and poetry offered by Jesse Bruchac, director of the Middlebury School of Abenaki and Ndakinna Education Center
1:30 pm	Pungmul Korean drumming performance ft. students in Professor Shelby Kimmel's First Year Seminar, "Transforming Traditions," & Cassia Park '24 Pungmul workshop w/Professor Kimmel - try drumming!
2:00 pm	Musical performances by student acapella group, the Bobolinks
2:30 pm	Musical performances by Soop Spoons
3:00 pm	Musical performances by Strings Attached
3:30 pm	Garlic planting work-song activity led by Bennett Konesni '04.5
4:00 pm	Closing

2023 Table of Events at the Knoll

31-Mar-23	8 - 11am	HARC 231 Lab section - Longhouse
1-Apr-23	All day	Longhouse work (Day 2/3)
2-Apr-23	All day	Longhouse work (Day 3/3)
17-Apr-23	11am - 3:30pm	Nama Farm visit
19-Apr-23	6 - 8pm	Transnational Feminist Conservation Pizza Dinner
21-Apr-23	8 - 11am	Longhouse Lab Block
22-Apr-23	All day	Longhouse work (Day 2/3)
22-Apr-23	4:30pm - 7pm	SNEG Pizza event
23-Apr-23	All day	Longhouse work (Day 3/3)
24-Apr-23	11:15am - 12:30pm	Ed Studies Senior Seminar
26-Apr-23	11:15am - 12:30pm	Ed Studies Senior Seminar
28-Apr-23	6 - 7:45pm	Chinese Department Campfire
30-Apr-23	4 - 6pm	Community Friends Pizza
1-May-23	11:15am - 12:30pm	Education Studies Senior Seminar
3-May-23	11:15am - 12:30pm	Education Studies Senior Seminar
3-May-23	2 - 4pm	Faithfully Sustainable Event - Rhamis Kent, Ibrah
4-May-23	5 - 7pm	Mountain Club Campfire Cooking
6-May-23	4:30 - 6:30pm	NOM EOY Gathering - Pizza Oven
7-May-23	4:15 - 7:45pm	MSA Eid Celebration Campfire
9-May-23	1:30 - 4:15pm	ES 112 Lab
10-May-23	1:30 - 4:15pm	ES 112 Lab
10-May-23	6 - 8pm	CAF Fellows Dinner
11-May-23	1:30 - 4:15pm	ES 112 Lab
11-May-23	5 - 7:30pm	Italian Dept - Campfire Event
12-May-23	8 - 11am	HARC 231 Lab section - Longhouse
12-May-23	11am - 1pm	Longhouse Builder - Pizza Event
12-May-23	11:45am - 2:30pm	ES 112 Lab meeting
13-May-23	10am - 3pm	Longhouse Workshop
13-May-23	6 - 8pm	ASIA Event Campfire
14-May-23	All day	Longhouse Work Long Weekend (Day 3/4)
14-May-23	1 - 3pm	WOC Senior Celebration - Pizza Oven
14-May-23	6 - 8pm	French Dept. Campfire
15-May-23	8 - 11am	Longhouse Lab Block

15-May-23	4 - 6pm	20th Anniversary Tea Party brought to you by Knolci
6-Jun-23	8:30am - 12pm	Cornwall 3rd Grade Visit
7-Jun-23	1 - 2pm	Monica Przyperhart Visit
8-Jun-23	11am - 12pm	Reunion 50th Tour of Knoll
8-Jun-23	12:30pm - 1:30pm	Reunion 50th Event
9-Jun-23	12 - 1:30pm	Cane Society Lunch Ft. Knoll Panel @ Atwater
10-Jun-23	1 - 4pm	Knoll Open House
12-Jun-23	1:30 - 2:30pm	Sustainability Campus tour
14-Jun-23	10am - 12pm	SSL Volunteer Hours
15-Jun-23	12 - 1:30pm	EA Cohort Group Lunch
16-Jun-23	8am - 5:30pm	University of Waikato //History in Translation group at Knoll
20-Jun-23	9am - 3pm	UVM Agroecology Enrichment Program
23-Jun-23	1 - 3pm	Korean Drumming with Shelby Kimmel
28-Jun-23	10am - 12pm	SSL Volunteer Hours
30-Jun-23	8:30am - 1pm	Ash Bark apply - Jesse, Shelly, Greg, Megan
30-Jun-23	1 - 3pm	Korean Drumming with Shelby Kimmel
2-Jul-23	10 - 11am	School of French visit
5-Jul-23	10am - 12pm	SSL Volunteer Hours
6-Jul-23	3:15 - 4:15pm	Knoll Team + Kailee of Center for Community Engagement
7-Jul-23	8:30am - 12:30pm	Gleaning with HOPE
7-Jul-23	8:30am - 12:30pm	Hebrew School Lifelong Learner Program (Day 1/2)
7-Jul-23	1 - 3pm	Korean Drumming with Shelby Kimmel
8-Jul-23	All day	School of Abenaki Visit
9-Jul-23	All day	School of Abenaki Visit
10-Jul-23	All day	Hebrew School Visit (Day 2/2)
18-Jul-23	7am - 6pm	Soul Fire Farm Group Work and Learn Day
19-Jul-23	10am - 12pm	SSL Volunteer Hours
21-Jul-23	8:30am - 12:30pm	Gleaning with HOPE
21-Jul-23	1 - 3pm	Korean Drumming with Shelby Kimmel
26-Jul-23	10am - 12pm	SSL Volunteer Hours
2-Aug-23	10am - 2:30pm	Pizza - Facilities Friends Thank You
4-Aug-23	8:30am - 12:30pm	Gleaning with HOPE
4-Aug-23	1 - 3pm	Korean Drumming with Shelby Kimmel
9-Aug-23	9:30 - 10:30am	Michaela Stickney '84 (Scythe School) Scything Instruction

10-Aug-23	8:30am - 3pm	Addison County Farm and Field Days - Hand Mowing Competition
11-Aug-23	8:15am - 12:45pm	Flower harvest + delivery for BLSE Graduation
11-Aug-23	1 - 3pm	Korean Drumming with Shelby Kimmel
18-Aug-23	8:30am - 12:30pm	Gleaning with HOPE
22-Aug-23	All day	Move garden beds with Deirdre (Day 1/2)
22-Aug-23	All day	Move garden beds with Deirdre (Day 2/2)
23-Aug-23	1:30pm - 4pm	Football "Pride Group" - 10-person group Volunteers
25-Aug-23	5 - 7pm	ISSS PALS Campfire
26-Aug-23	1 - 4pm	Flower Mandala Memorial
29-Aug-23	7am - 6pm	Shelburne Farms Visit
31-Aug-23	5:15 - 9pm	Alumni College Dinner + Presentation
1-Sep-23	8:30am - 12:30pm	Gleaning with HOPE
1-Sep-23	5 - 7:30pm	First @ Midd Pizza and Campfire
3-Sep-23	4:30 - 6:30pm	ISSS Welcome Event
5-Sep-23	10am - 12pm	Women's Rugby Volunteering
5-Sep-23	5 - 6pm	Unlearning at Midd Workshop Session
6-Sep-23	8:15 - 11am	Cornwall 3rd Grade
8-Sep-23	10am - 2pm	Orientation "Fun Fridays"
8-Sep-23	5 - 8pm	HWE Peer Group Campfire
10-Sep-23	10:30am - 3pm	CTLR Peer Writing Tutors' Pizza
12-Sep-23	4:30 - 6pm	FECH Welcome Back Social
13-Sep-23	8:15 - 11am	Cornwall 3rd Grade
15-Sep-23	8 - 9am	Rosh Hashana Flowers
19-Sep-23	9am - 4pm	Cattail Harvest for Longhouse
19-Sep-23	5 - 7pm	WOC Faculty/Staff Pizza Making
20-Sep-23	8:15 - 11am	Cornwall 3rd Grade
27-Sep-23	8:15 - 11am	Cornwall 3rd Grade
30-Sep-23	1 - 4pm	FFW Knoll Mid-Autumn Harvest Festival
1-Oct-23	8:30am - 2pm	Knoll 20th Anthology Book Release
1-Oct-23	2 - 4pm	Poetry Workshop with Julia Alvarez
2-Oct-23	All day	Harvest for Dolci dinner (Day 1/4)
3-Oct-23	All day	Harvest for Dolci dinner (Day 2/4)
4-Oct-23	All day	Harvest for Dolci dinner (Day 3/4)
4-Oct-23	8:15 - 11am	Cornwall 3rd Grade
5-Oct-23	All day	Harvest for Dolci dinner (Day 4/4)

6-Oct-23	5 - 8pm	Dolci x Knoll Dinner @ Atwater
13-Oct-23	4 - 7pm	AFC Coming Out Day Campfire
16-Oct-23	1 - 4:30pm	ES 112 Carrot Experiment (Day 1/5)
17-Oct-23	1 - 4:30pm	ES 112 Carrot Experiment (Day 2/5)
18-Oct-23	1 - 4:30pm	ES 112 Carrot Experiment (Day 3/5)
19-Oct-23	1 - 4:30pm	ES 112 Carrot Experiment (Day 4/5)
20-Oct-23	10:30am - 2pm	ES 112 Carrot Experiment (Day 5/5)
21-Oct-23	11am - 12:30pm	Alumni of Color / Homecoming Event at PALANA
3-Nov-23	3:30 - 5:30pm	Final Knoll Thank You Pizza + Hot Sauce Competition EOY Celebration